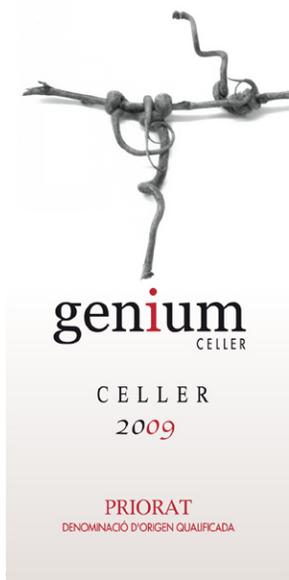


Genium Celler 2009



Winery: Genium Celler

Region: Priorat D.O.Q.

Grapes: 60% Garnacha, 20% Cariñena, 15% Merlot, 5% Syrah

Winery: In the year 2002, six families from the municipality of Poboleda (Priorat) with a long tradition in vine growing decided to join their efforts in order to make high quality wines from their own crops. They own 15 hectares of vineyards between all of the families. 7 hectares are Costers (steeply sloping, high altitude vineyards), 3 hectares of organically farmed vines (Ecologic) and 5 hectares of terraced vines on narrow terraces with two rows of vines each. The varietal makeup of the vineyards includes Garnacha, Cariñena, Cabernet Sauvignon, Syrah, Pedro Ximenez and Merlot. Costers vines were planted in 1910 and produce ~300 grams of grapes per vine. Younger vines were planted in 1980 on the terraces and produce between 900gm and 1 kg per vine.

The goal of the winery is to produce wines with a typical character of Priorat. Having vineyards in three different zones of Priorat allows for different character, tone, complexity and personality in the wines. Aging in oak is crucial for the style of wine, as without it the wine would seem unfinished but only light to medium toast is utilized so that wood flavors don't dominate.

Wine: The grapes for this wine come from 8 different vineyards in the towns of La Morera, Torroja and Poboleda, with different exposures, soils and climates. The Garnacha and Cariñena grapes are from 90+ year old vines, while Merlot comes from 20 year old vines. The grapes undergo a 48 hour pre-fermentation cold soak followed by temperature controlled fermentation between 29° to 32° C in small stainless steel vats, and macerated for a 25-day period. Aged in 20% new and 80% 1 year old French Allier oak barrels for 10 months. Bottled unfiltered.

Reviews: "Saturated ruby. Penetrating aromas of blackberry, licorice, smoky minerals and candied rose. Densely packed and lively on the palate, showing suave floral lift to its flavors of red berries, licorice pastille and spicecake. Smooth and appealingly sweet, with a fine dusting of tannins and very good mineral-driven persistence."

91 points *International Wine Cellar* "Focus on Spain" Issue 176, Sept/Oct 2014

"Aromas of brick dust, vitamins and baked fruits are gritty and require some navigating. This has a wiry, tight feel, yet in terms of flavors, it's ripe almost to the point of being raisiny. Heat, hard tannins and dried berry fruit flavors direct the finish. Drink through 2017."

89 points *The Wine Enthusiast* Issue 2805, June 2015



Selected by Aurelio Cabestrero®

Imported by Grapes of Spain

571.642.0343 Phone | 571.642.0505 Fax | www.grapesofspain.com

© 09/2015